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☐ 1. Document ID: US 6441206 B1

L1: Entry 1 of 5 File: USPT Aug 27, 2002

DOCUMENT-IDENTIFIER: US 6441206 B1
TITLE: Use of organic acid esters in dietary fat

Brief Summary Text (3):
The method here described also concerns a method to make phytostanol esters in accordance with patent claim 26.

Brief Summary Text (28):
The aim of the present invention is to synthesize new phytosterol and phytostanol esters, preferably .beta.-sitosterol and .beta.-sitostanol esters that have been modified so that the fat solubility of their derivatives has significantly increased in relation to free phytosterols and phytostanols. The aim of the invention is particularly to create tailor-made functional derivatives from phytosterols and phytostanols, that when dissolved in lipids can inhibit the absorption of cholesterol, and also increase the interaction between the hydrophobic lipid phase and water phase.

CLAIMS:

6. A phytostanol ester formed with succinic acid, glutaric acid, ketoglutaric acid, tartaric acid, malic acid, citric acid, lactic acid or 3(R)-hydroxy-butyric acid, a phytostanol ester formed with an amino acid derivable from a protein, or a phytostanol ester formed with a derivative of these acids.

18. A dietary fat composition comprising: one or more of compounds selected from the group consisting of a phytosterol and/or phytostanol ester formed with succinic acid, glutaric acid, malic acid, tartaric acid, citric acid, lactic acid or 3(R)-hydroxy-butyric acid, phytosterol and/or phytostanol ester with an amino acid derivable from a protein, and phytosterol and/or phytostanol ester formed with a derivative of these acids; and dietary fat.

Full | Title | Citation | Front | Review | Classification | Date | Reference | Sequences | Attachments | Claims | KWIC | Draw. Desc | Image

☐ 2. Document ID: US 6383514 B1

L1: Entry 2 of 5 File: USPT May 7, 2002

DOCUMENT-IDENTIFIER: US 6383514 B1
TITLE: Use of mixtures of active substances for the production of hypocholesterolemic agents

Abstract Text (1):
A hypocholesterolemic composition, for use in reducing serum cholesterol levels in warm-blooded organisms, the composition containing: (a) a phytostanol ester and (b) a tocopherol.

Brief Summary Text (2):
This invention relates to the use of mixtures of phytostanol esters and tocopherols for the production of preparations for reducing the serum cholesterol level of warm-blooded organisms.

Brief Summary Text (4):
Unfortunately, a disadvantage of phytostanol esters is that, normally, they can only be added to foods in small quantities because otherwise they are in danger of affecting the taste and/or consistency of foods. However, if the blood cholesterol level is to be lastingly influenced, relatively large quantities of phytostanol esters would have to be absorbed. The rate at which the substances reduce serum cholesterol is also in need of improvement. Accordingly, the problem addressed by the present invention was to remedy these deficiencies.

Brief Summary Text (7):
(a) phytostanol esters and

Brief Summary Text (10):
It has surprisingly been found that tocopherols, which have no hypocholesterolemic properties of their own, act as potentiating agents for phytostanol esters, i.e. accelerate the reduction of the serum cholesterol level in the presence of phytostanol esters. In addition, when encapsulated in gelatine, the active-substance mixtures can readily be taken in by mouth.

Brief Summary Text (11):
Phytostanol Esters

Brief Summary Text (25):
The active-substance mixtures according to the invention may contain the phytostanol esters and the tocopherols in a ratio by weight of 99:1 to 1:99, preferably 90:10 to 10:90, more preferably 70:25 to 25:75 and most preferably 60:40 to 40:60, the only important requirement being to ensure that a quantity of component (a) sufficient to lower the blood cholesterol level is taken up through the use according to the invention. In one particular embodiment of the invention, the active-substance mixtures are encapsulated in known manner in gelatine, components (a) and (b) each being used in quantities of 0.1 to 50% by weight, preferably in quantities of 1 to 30% by weight, more preferably in quantities of 5 to 25% by weight and most preferably in quantities of 10 to 15% by weight, based on the weight of the gelatine capsules. The encapsulation of the phytostanol esters in gelatine--alone or in admixture with the potentiating agents--represents an advantageous embodiment for the oral administration of the active substances. The percentage content of the other potentiating agents (component c) may be from 1 to 10% by weight, based on the active-substance mixtures.

CLAIMS:

1. A hypocholesterolemic composition comprising:

(a) a phytostanol ester and

(b) a tocopherol.

2. The composition of claim 1 wherein the phytostanol ester is a .beta.-sitostanol ester.

11. A process for reducing serum cholesterol levels in warm-blooded organisms comprising administering an effective amount of a hypocholesterolemic composition to the warm-blooded organism, the hypocholesterolemic composition containing:

(a) a phytostanol ester and

(b) a tocopherol.

12. The process of claim 11 wherein the phytostanol ester is a .beta.-sitostanol ester.

☐ 3. Document ID: US 6171638 B1

L1: Entry 3 of 5 File: USPT Jan 9, 2001

DOCUMENT-IDENTIFIER: US 6171638 B1
TITLE: Production of isoflavone enriched fractions from soy protein extracts

Detailed Description Text (27):
The dry powder and added ingredient blended at 62 may also include food ingredients or the like. The food ingredient may be any in a group including sweetners, cocoa ingredients, starch, maltodextrin, animal protein, milk protein, soy flour, soy protein concentrate, plant and animal proteins, soy protein isolate, soy fiber, fluid lecithin, granular lecithin, polysaccharides, starches, fats and oils, phytosterols, phytosterol esters, phytostanols, phytostanol esters, mixed tocopherols, d,I-alpha tocopherol, sweetners and derivatives, lignans, catechins, carotenoids, d-alpha tocopherol, tocotrienols, and mixed thereof.

CLAIMS:

6. The process of claim 5, wherein the food ingredient is selected from the group consisting of sweetners, starch, maltodextrin, milk proteins, animal protein, soy flour, soy protein concentrate, soy protein isolate, and other edible proteins, soy fiber, fluid lecithin, granular lecithin, fats and oils, phytosterols, phytosterol esters, phytostanols, phytostanol esters, tocopherols, d,I-alpha tocopherol, d-alpha tocopherol, tocotrienols, lignans, catechins, carotenoids, and mixtures thereof.

9. The process of claim 8, wherein the at least one ingredient is selected from the group consisting of sweetners, starch, maltodextrin, milk protein, animal protein, soy flour, soy protein concentrate, soy protein isolate, and other edible proteins, soy fiber, fluid lecithin, granular lecithin, fats and oils, phytosterols, phytosterol esters, phytostanols, phytostanol esters, mixed tocopherols, d,I-alpha tocopherol, d-alpha tocopherol, lignans, catechins, carotenoids, tocotrienols and mixtures thereof.

61. The process of blending the product of claim 59 with a food ingredient selected from the group consisting of sweetners, starch, maltodextrin, milk proteins, animal protein, soy flour, soy protein concentrate, soy protein isolate, and other edible proteins, soy fiber, fluid lecithin, granular lecithin, fats and oil, phytosterols, phytosterol esters, phytostanols, phytostanol esters, tocopherals, d,I-alpha tocopherol, d-alpha tocopheral, tocotrienols, lignans, catechins, carotenoids, and mixtures thereof.

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☐ 4. Document ID: US 6090401 A

L1: Entry 4 of 5 File: USPT Jul 18, 2000

DOCUMENT-IDENTIFIER: US 6090401 A
TITLE: Stable foam composition

CLAIMS:

16. The method of claim 11 wherein said pharmaceutically active ingredient is selected from the group consisting of phytosterols, phytostanols, esters of phytosterols, esters of phytostanols and oryzanol.

Full | Title | Citation | Front | Review | Classification | Date | Reference | Sequences | Attachments | KWIC
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☐ 5. Document ID: US 6087353 A

L1: Entry 5 of 5 File: USPT Jul 11, 2000

DOCUMENT-IDENTIFIER: US 6087353 A
TITLE: Phytosterol compositions and use thereof in foods, beverages, pharmaceuticals, nutraceuticals and the like

Brief Summary Text (59):
This system has several advantages as a delivery system for the oil-based composition of the present invention. Firstly, microemulsions tend to be created spontaneously, that is, without the degree of vigorous mixing required to form standard emulsions. From a commercial perspective, this simplifies the manufacturing process. Secondly, microemulsions may be sterilized using microfiltration techniques without breaking the microstructure due to the small diameter of the microdroplets. Thirdly, microemulsions are highly thermodynamically stable. Fourthly, microemulsions possess high solubilizing power which is particularly important as they allow for an increased solubilization of the poorly hydrosoluble phytostanol esters.

Brief Summary Text (110):
Compounds which are capable of opening up the water structure associated with hydrophobic (lipophilic) and other molecules are referred to as hydrotopes. These compounds may be used to enhance the aqueous solubility of poorly water-soluble substances such as phytosterols, phytostanols and their esters. Examples of hydrotopes include, inter alia, sodium benzoate, sodium hydroxybenzoates, sodium salicylate, nicotinamide, sodium nicotinate, sodium gentisate, gentisic acid ethanolamide, sodium toluates, sodium aminobenzoates, sodium anthranilate, sodium butylmonoglycolsulfate, resorcinol and the like.

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Previous Page Next Page